

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1 – 39 cancelled

40. (currently amended): A method for preparing a beer from a beer wort, said method comprising steps of cooking, boiling, and fermenting said beer wort as for a pils-type beer, wherein said method further comprises, in contrast to a pils-type beer, a step of adding pectin E440 and a step of centrifuging the wort ~~while in a cooled condition~~, said pectin adding step comprising adding pectin E440 in a predetermined proportion in order to inhibit coagulation and precipitation of proteins, said pectin adding step and said centrifuging step being conducted so as to obtain at least one of a persistent irreversible haze which remains at a temperature of 15°C and of a reversible haze which remains at a temperature below 12°C and disappears at 15°C, said persistent irreversible haze and said reversible haze each having respective predetermined characteristics in terms of intensity and persistence over time in the event of storage.

41. (previously presented): A method according to claim 40, further comprising introducing said pectin into the beer wort while in a heated condition so as to create a permanent haze.

42. (previously presented): A method according to claim 40, further comprising introducing said pectin into the beer when finished so as to slow down the speed of sedimentation of the reversible haze and to maintain said reversible haze in suspension.

43. (previously presented): A method according to claim 40, further comprising adding said pectin in a proportion of between 10 mg/l and 1000 mg/l.

44. (previously presented): A method according to claim 43, wherein said adding step comprises adding said pectin in a proportion of between 50 mg/l and 500 mg/l.

45. (previously presented): A method according to claim 43, wherein said adding step comprises adding said pectin in a proportion on the order of from 100 mg/l to 300 mg/l.

46. (previously presented): A method according to claim 40, further comprising adding said pectin in a proportion of between 5 mg/l and 2000 mg/l of wort or of beer.

47. (previously presented): A method according to claim 46, wherein said pectin adding step comprises varying the proportion of said pectin which is added in an inverse proportion to the degree of reactivity and the degree of purity of said pectin and dependant on the time when the pectin is added.

48. (previously presented): A method according to claim 40, further comprising adding said pectin in a nature and a quantity and under conditions which create beer particles having a mean diameter of 0.3 μm .

49. (previously presented): Fermented beverage including a beer prepared from a beer wort, characterized in that said beverage is prepared using the method according to claim 40.

50. (previously presented): A method for preparing a fermented beverage including a beer from a beer wort, said method comprising a preparing step including a step of adding pectin in sufficient amount during said preparing step to maintain a permanent haze during the beer making and in the finished beer, cooling said beer wort, and centrifuging said cooled beer wort.

51. (previously presented): A method according to claim 50 wherein said pectin adding step comprises adding pectin E 440.

52. (previously presented): A method according to claim 50 wherein said adding step comprises adding said pectin in a proportion of between 10 mg/l and 1000 mg/l.

53. (previously presented): A method according to claim 50 wherein said adding step comprises adding said pectin in a proportion of between 50 mg/l and 500 mg/l.

54. (previously presented): A method according to claim 50 wherein said adding step comprises adding said pectin in a proportion of between 100 mg/l to 300 mg/l.

55. (previously presented): A method according to claim 50 wherein said adding step comprises adding said pectin in a proportion of between 5 mg/l and 2000 mg/l of wort or of beer.

56. (previously presented): A method for preparing a fermented beverage including a beer from a beer wort, said method comprising a preparing step including a step of adding pectin in sufficient amount during said preparing step to maintain a reversible haze during the beer making and in the finished beer, cooling the beer wort after addition of said pectin, and centrifuging the cooled beer wort.

57. (previously presented): A method according to claim 52 wherein said pectin adding step comprises adding pectin E 440.

58. (previously presented): A method according to claim 56 wherein said adding step comprises adding said pectin in a proportion of between 10 mg/l and 1000 mg/l.

59. (previously presented): A method according to claim 56 wherein said adding step comprises adding said pectin in a proportion of between 50 mg/l and 500 mg/l.

60. (previously presented): A method according to claim 56 wherein said adding step comprises adding said pectin in a proportion of between 100 mg/l to 300 mg/l.

61. (previously presented): A method according to claim 56 wherein said adding step comprises adding said pectin in a proportion of between 5 mg/l and 2000 mg/l of wort or of beer.

62. (currently amended): A method for preparing a beer from a beer wort, said method comprising steps of cooking, boiling, and fermenting said beer wort as for a pils-type beer, wherein said method further comprises, in contrast to a pils-type beer, a step of adding pectin E440 and a step of centrifuging the wort ~~while in a cooled condition~~, said pectin adding step comprising adding pectin E440 in a predetermined proportion in order to inhibit coagulation and precipitation of proteins, said pectin adding step and said centrifuging step being conducted so as to obtain at least one of a persistent irreversible haze which remains at room temperature and of a reversible haze which forms at low temperature and disappears at room temperature, said persistent irreversible haze and said reversible haze each having respective predetermined characteristics in terms of intensity and persistence over time in the event of storage.

63. (currently amended): A method for preparing a beer from a beer wort, said method comprising steps of cooking, boiling, and fermenting said beer wort as for a pils-type beer, wherein said method further comprises, in contrast to a pils-type beer, a step of adding pectin E440 and a step of centrifuging the wort ~~while in a cooled state~~, said pectin adding step comprising adding pectin E440 in a predetermined proportion in order to inhibit coagulation and precipitation of proteins, said pectin adding step and said centrifuging step being conducted so as to obtain at least one of a persistent irreversible haze which remains at a temperature of 20°C and of a reversible haze which remains at a temperature of 2°C and disappears at 20°C, said persistent irreversible haze and said reversible haze each having respective predetermined characteristics in terms of intensity and persistence over time in the event of storage.